

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

State Form 57480 (7/24)

FLOYD COUNTY HEALTH DEPARTMENT

Release Date		2025	Date	7/29/2025	
No. of Risk Fact	or/Intervention Violations		0	Time In	13:02

			No. of Repeat RISK Fa	ictor/intervention violations	U	Time Out	13:15
Establishment	Address	City/Sta	te	Zip Code	Telepho	one	
"		EORGETOWN, IN 47122		812-951	1-3292		
License/Permit #	Permit Holder	Purpose	of Inspection	Est. Type	Risk Cat	tegory	
11061 - Retail Food License	CELEBRATION WORSHIP	Routine			Risk Lev	rel 3 (Medium)	
	CENTER						

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN = in compliance

OUT = not in compliance N/O = not observed N/A = not applicable

COS = corrected on-site during inspection **R** = repeat violation

	cos	R							
	Supervision								
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties							
2	IN	Certified Food Protection Manager							
	Employee Health								
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting							
4	IN	Proper use of restriction and exclusion							
5	IN	Procedures for responding to vomiting and diarrheal events							
		Good Hygienic Practices							
6	IN	Proper eating, tasting, drinking, or tobacco products use							
7	IN	No discharge from eyes, nose, and mouth							
		Preventing Contamination by Hands							
8	IN	Hands clean & properly washed							
9	IN	No bare hand contact with RTE food or a pre- approved alternative procedure properly allowed							
10	IN	Adequate handwashing sinks properly supplied and accessible							
		Approved Source							
11	IN	Food obtained from approved source							
12	IN	Food received at proper temperature							
13	IN	Food in good condition, safe, & unadulterated							
14	IN	Required records available: molluscan shellfish identification, parasite destruction							
		Protection from Contamination							
15	IN	Food separated and protected							
16	IN	Food-contact surfaces; cleaned & sanitized							

applica	1010	COS = corrected on-site during inspection N = 1	epeat vi	Old (1011					
	Compli	ance Status	cos	R					
17	reconditioned & unsafe food								
		Time/Temperature Control for Safety							
18	IN	Proper cooking time & temperatures							
19	IN	Proper reheating procedures for hot holding							
20	IN	Proper cooling time and temperature							
21	IN	Proper hot holding temperatures							
22	IN	Proper cold holding temperatures							
23	IN	Proper date marking and disposition							
24									
		Consumer Advisory							
25	·								
		Highly Susceptible Populations							
26	IN	Pasteurized foods used; prohibited foods not offered							
		Food/Color Additives and Toxic Substances							
27	IN	Food additives: approved & properly used							
28	IN	Toxic substances properly identified, stored, & used							
		Conformance with Approved Procedures							
29	IN	Compliance with variance/specialized process/HACCP							

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

Public health interventions are control measures to prevent foodborne illness or injury.



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License/Permit #

11061 - Retail Food License

Date 7/29/2025

City/State Zip Code **Establishment** Address Telephone CELEBRATION WORSHIP CENTER 8965 ST. RD. 64 GEORGETOWN, IN 47122 812-951-3292

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is **not** in compliance Mark "X" in appropriate box for COS and/or R **COS** = corrected on-site during inspection R = repeat violation

Co	cos	R						
Safe Food and Water								
30 Pasteurized eggs used where required								
31	Water & ice from approved source							
32	methods							
	Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control							
34	Plant food properly cooked for hot holding							
35	Approved thawing methods used							
36	Thermometers provided & accurate							
	Food Identification							
37	Food properly labeled; original container							
	Prevention of Food Contamination							
38	Insects, rodents, & animals not present							
39	Contamination prevented during food preparation, storage & display							
40	40 Personal cleanliness							
41	Wiping cloths: properly used & stored		•					
42	Washing fruits & vegetables							

	Compliance Status										
	Proper Use of Utensils										
43	43 In-use utensils: properly stored										
44	Utensils, equipment & linens: properly stored, dried, & handled										
45	45 Single-use/single-service articles: properly stored & used										
46	Gloves used properly										
	Utensils, Equipment and Vending										
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used										
48	Warewashing facilities: installed, maintained, & used; test strips										
49											
	Physical Facilities										
50	Hot & cold water available; adequate pressure										
51	Plumbing installed; proper backflow devices										
52	Sewage & waste water properly disposed										
53	Toilet facilities: properly constructed, supplied, & cleaned										
54	Garbage & refuse properly disposed; facilities maintained										
55	Physical facilities installed, maintained, & clean		•								
56	Adequate ventilation & lighting; designated areas used										

Circle designated compliance status (IN, OUT, N/A) for each n				each numbered item			Mark "X" in appropriate box for COS and/or R				
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Compliance Status		cos	R		Compliance Status		(cos	R		
57	IN	Outdoor Food C	peration			58	58 IN Mobile Retail Food Establishment				

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Dave

Person In Charge (Signature) Date: 7/29/2025 Thumdrile

Thomas Snider, Chief Food Specialist

Inspector (Signature)

Follow-up:

NO

Follow-up Date:



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Published Comment

Dave

Person In Charge (Signature)

Thomas Snider, Chief Food

Specialist

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